

A22B

SLAUGHTERING

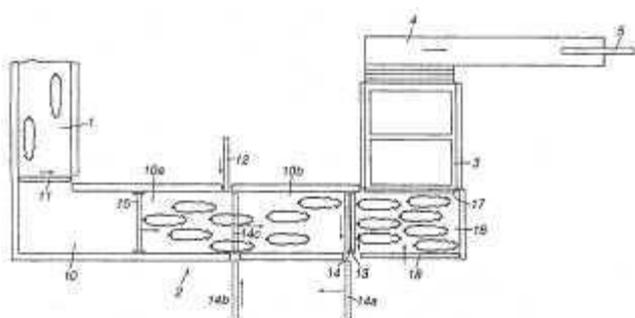
A22B 1/00

Apparatus for fettering animals to be slaughtered

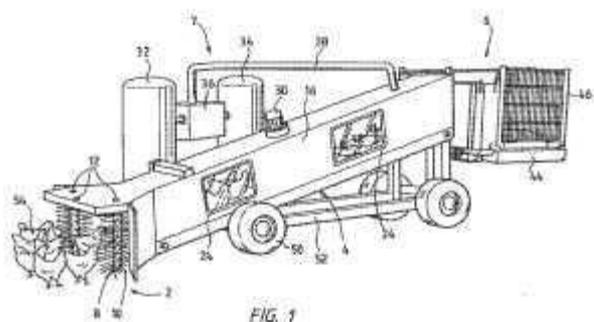
Definition statement

This subclass/group covers:

Devices for collecting, confining, transporting, loading, unloading, guiding and/or leading animals to be slaughtered



US2005164621



EP0852115

A22B 3/00

Slaughtering or stunning ([N: anaesthetizing animals A61D7/04]; cutting in general B26)

Definition statement

This subclass/group covers:

Slaughtering or stunning of animals.

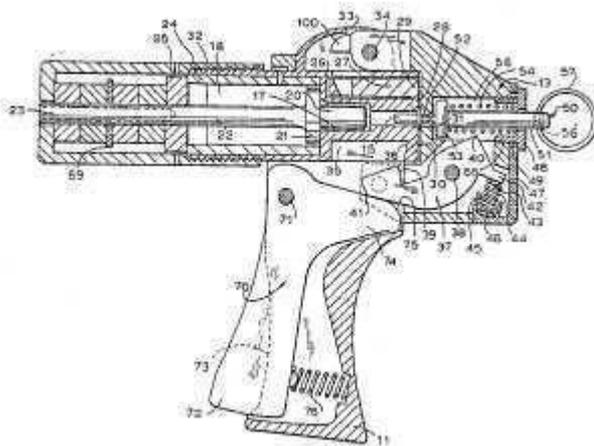
References relevant to classification in this group

This subclass/group does not cover:

Anaesthetising of animals	A61D 7/04
Cutting in general	B26 , B26B and B26D
Pistols	F41C

Special rules of classification within this group

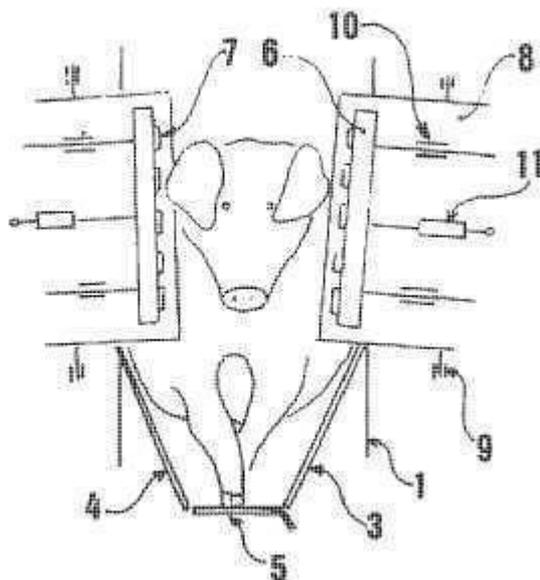
Pistols and cartridges used for stunning and slaughtering of animals. Devices hitting the animal generally on the head with or without penetration [A22B 3/02](#).



US4757627

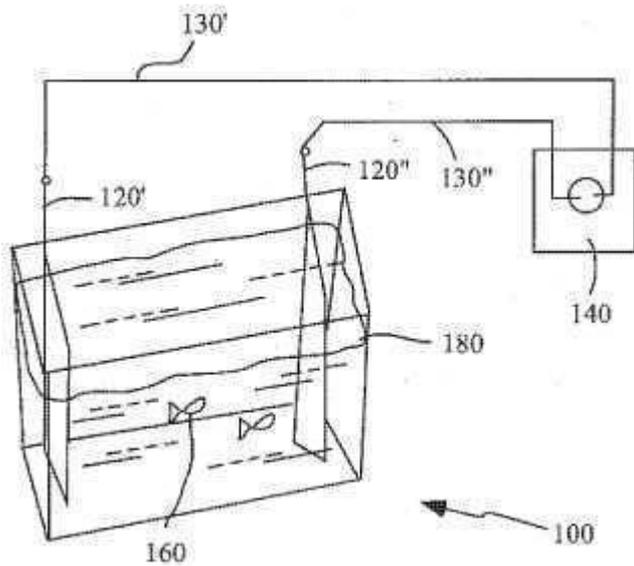
Masks for animals to be slaughtered, combined or not with stunning arrangements [A22B 3/04](#).

Slaughtering or stunning by electric current [A22B 3/06](#)

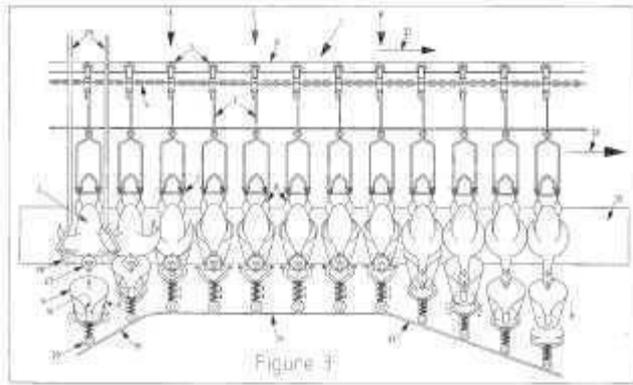


FR2750295

Stunning of poultry and fish [A22B 3/08](#)



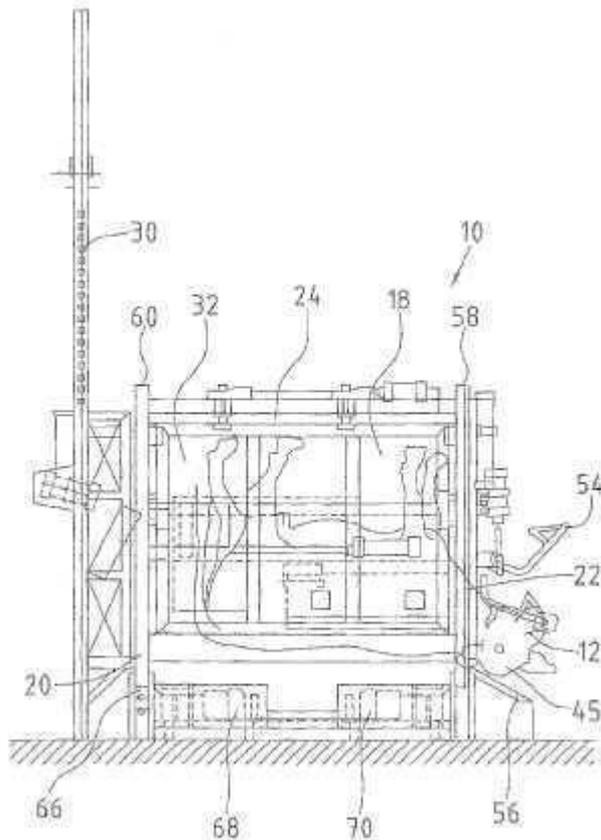
US2010107986



WO2010133379

Slaughtering tools and knives [A22B 3/10](#)

Kosher, halal and other ritual slaughtering devices [A22B 3/12](#)



EP2003981

Glossary of terms

In this subclass/group, the following terms (or expressions) are used with the meaning indicated:

Stunning	rendering animals immobile or unconscious, without killing the
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	animal, prior to their being slaughtered for food
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A22B 5/00

Accessories for use during or after slaughtering

Definition statement

This subclass/group covers:

Accessories used during the operations carried out in a slaughterhouse.

References relevant to classification in this group

This subclass/group does not cover:

Cleaning and disinfecting poultry carcasses	A22C 21/0061
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Special rules of classification within this group

Chilling or lowering the temperature of carcasses [A22B 5/0076](#)

Cleaning or disinfecting carcasses [A22B 5/0082](#)

Electric stimulation of carcasses [A22B 5/0088](#)

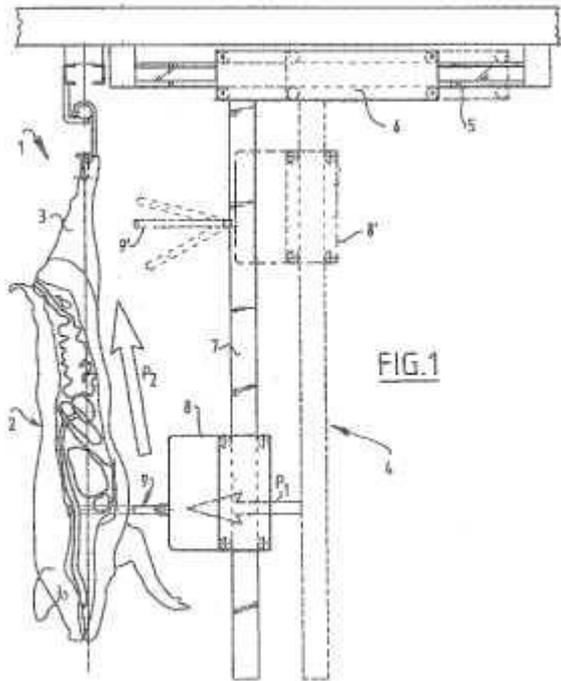
A22B 5/0005

[N: Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis (for poultry A22C21/06; for fish A22C25/14)]

Definition statement

This subclass/group covers:

Devices for eviscerating slaughtered animals.



JP9028283

References relevant to classification in this group

This subclass/group does not cover:

Eviscerating poultry	A22C 21/06
Eviscerating fish	A22C 25/14

A22B 5/0017

[N: Apparatus for cutting, dividing or deboning carcasses]

Definition statement

This subclass/group covers:

Performing cutting operations on animal carcasses

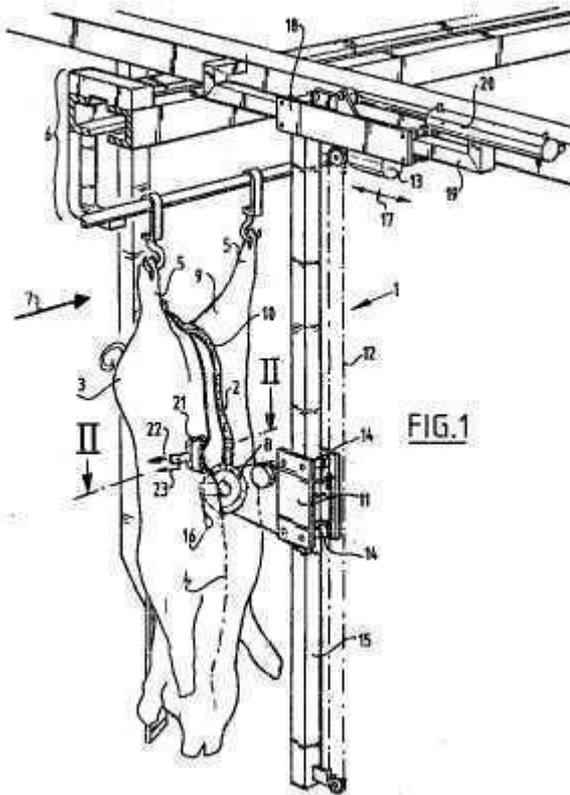
References relevant to classification in this group

This subclass/group does not cover:

Splitting carcasses	A22B 5/20
Deboning meat	A22C 17/004

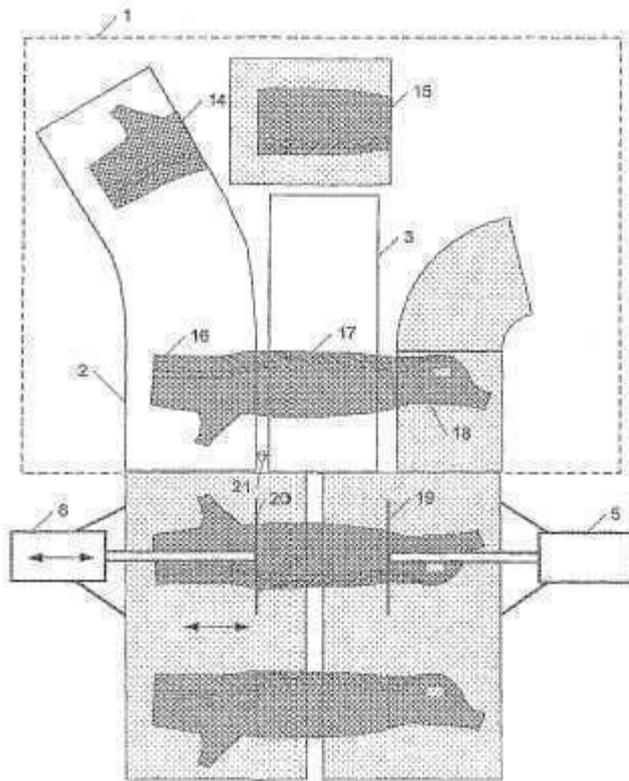
Special rules of classification within this group

Cutting open the abdominal cavity of a carcass [A22B 5/0023](#)



EP0743006

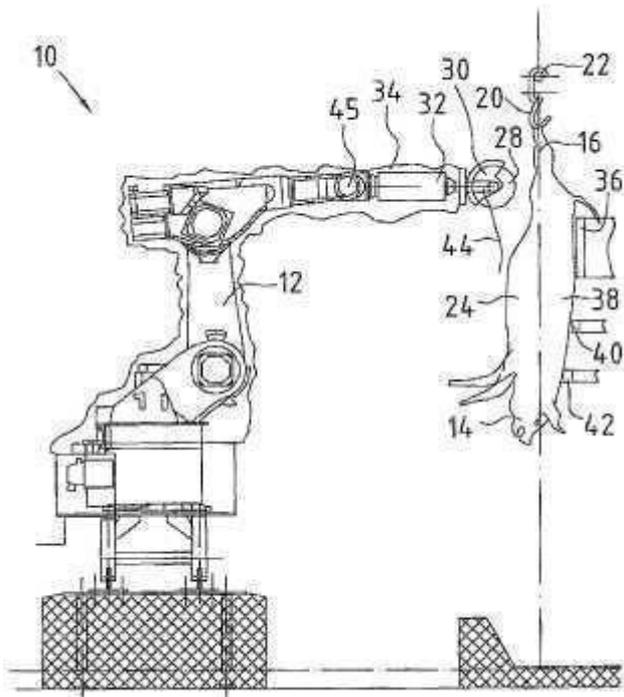
Detaching portions of a carcass [A22B 5/0029](#)



EP1740053

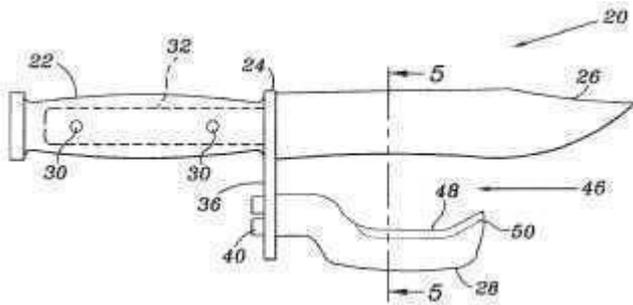
Deboning carcasses and/or obtaining boneless portions of a carcass [A22B 5/0035](#)

Electronic, robotic or computer assisted dividing of carcasses [A22B 5/0041](#)



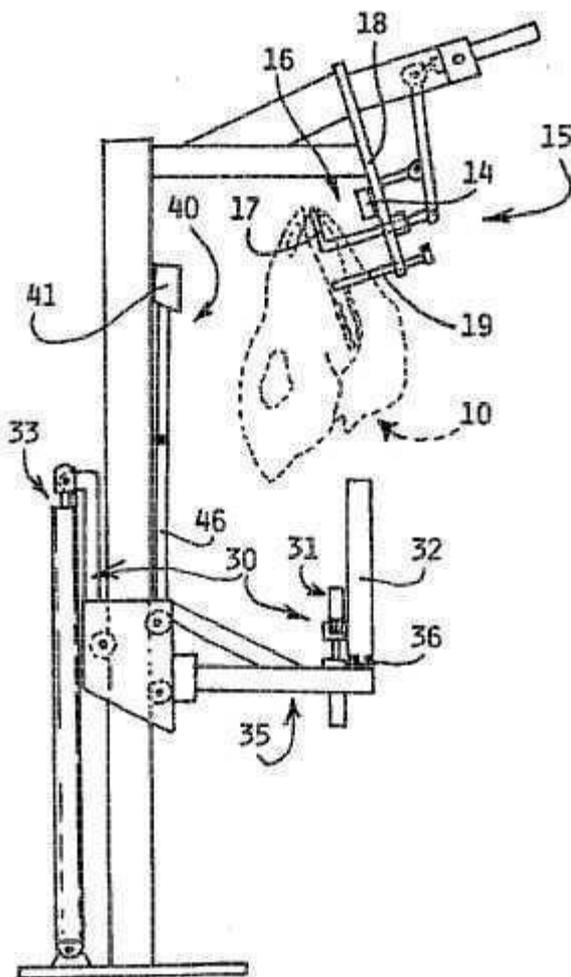
DE102007021094

Hand-tools for deboning or dividing carcasses [A22B 5/0047](#)



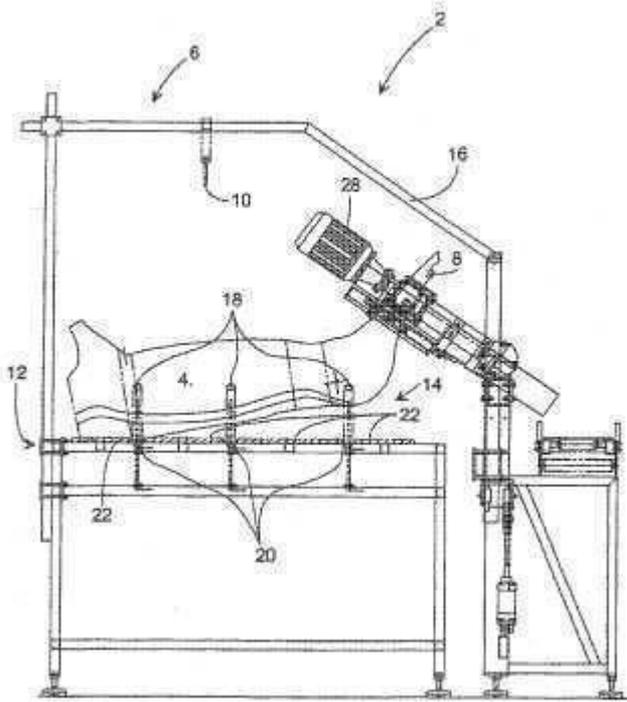
US2006070502

Slaughterhouse operations on animal heads or jaws [A22B 5/0052](#)



EP0849995

Removing feet of hooves from carcasses [A22B 5/0058](#)



US2004116061

A22B 5/0064

[N: for classifying or grading carcasses; for measuring back fat]

Definition statement

This subclass/group covers:

Means and methods for classifying carcasses according to different parameters, including non-invasive scanning of meat or carcasses using image recognition, tomography, x-rays, ultrasound or similar techniques to classify the animal/cut according to its physiological characteristics.

References relevant to classification in this group

This subclass/group does not cover:

Image analysis	G06T 7/00
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Analysing meat e.g. searching for foreign embedded objects	G01N 33/12
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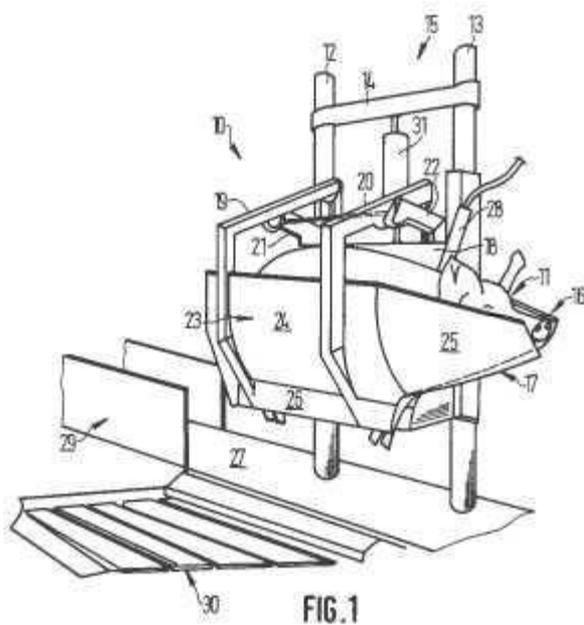
A22B 5/02

Slaughtering pens

Definition statement

This subclass/group covers:

Pens and boxes for supporting, restraining and/or immobilising animals to be slaughtered.



EP0570851

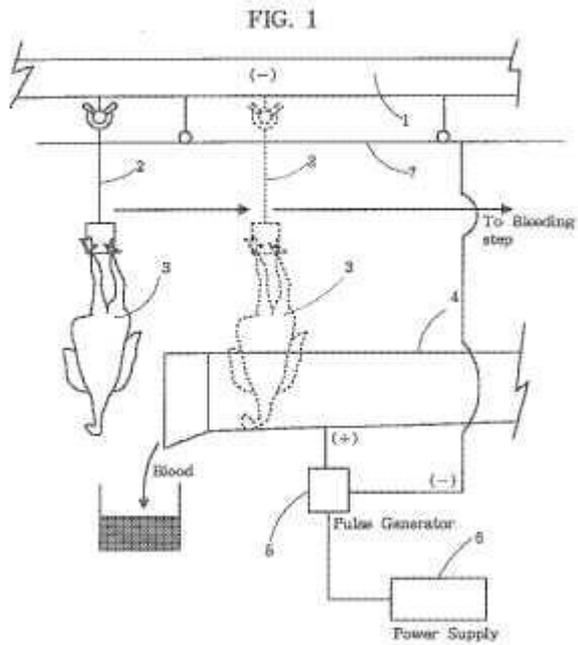
A22B 5/04

Blood-collecting apparatus; Blood-stirring devices

Definition statement

This subclass/group covers:

Devices and methods for bleeding slaughtered animals, collecting their blood, or assisting and checking the bleeding process.



EP0843970

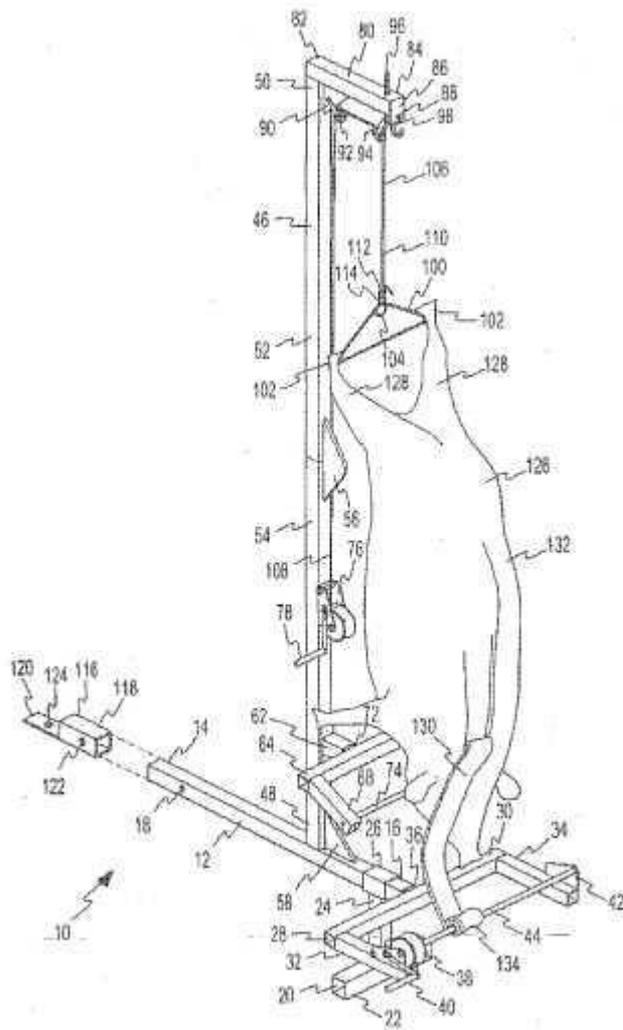
A22B 5/06

Slaughtering stands or spreaders for cattle

Definition statement

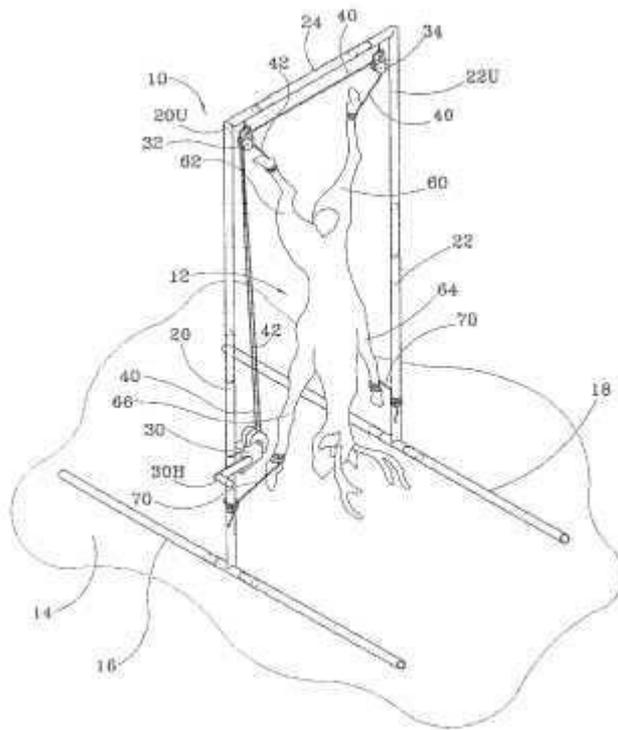
This subclass/group covers:

Spreaders and stands for supporting big animals in order to perform slaughtering operations thereon.



US2009143001

This class includes spreaders for big game animals, which can be used both indoors and outdoors and that can be portable or not.



US7059956

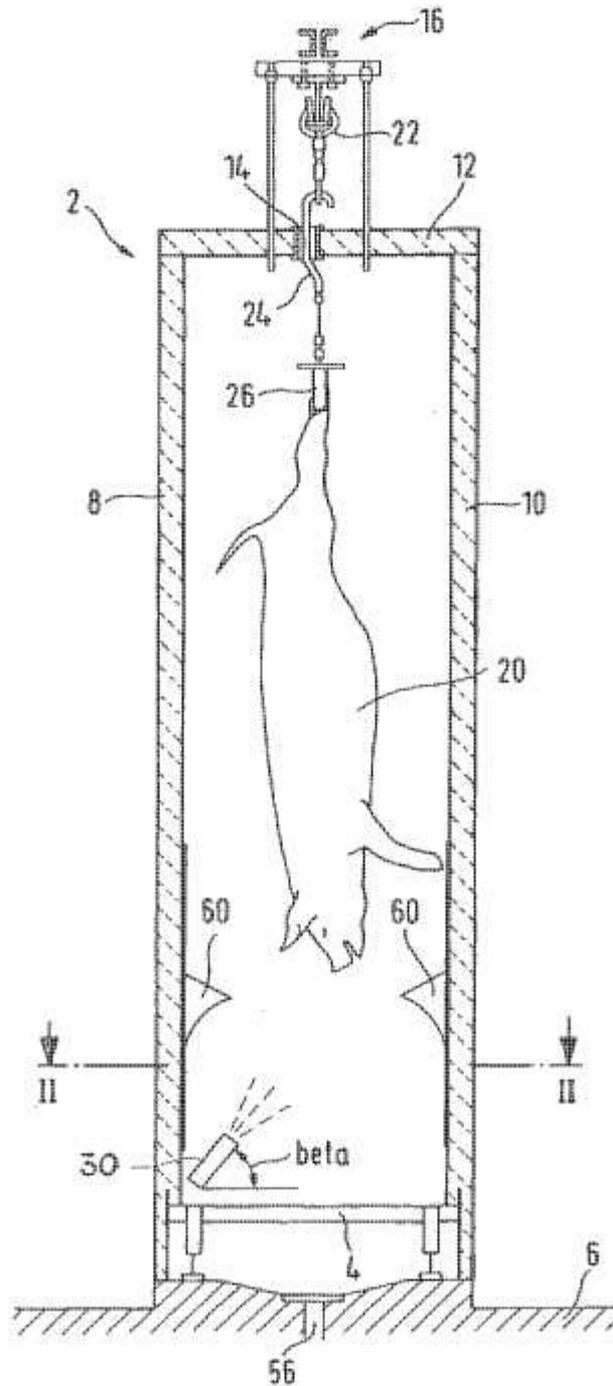
A22B 5/08

Scalding; Scraping; Dehairing; Singeing (treatment of hides or skins C14B)

Definition statement

This subclass/group covers:

Scalding or burning the skin of slaughtered animals for dehairing or removing residues. Skin cleaning devices.



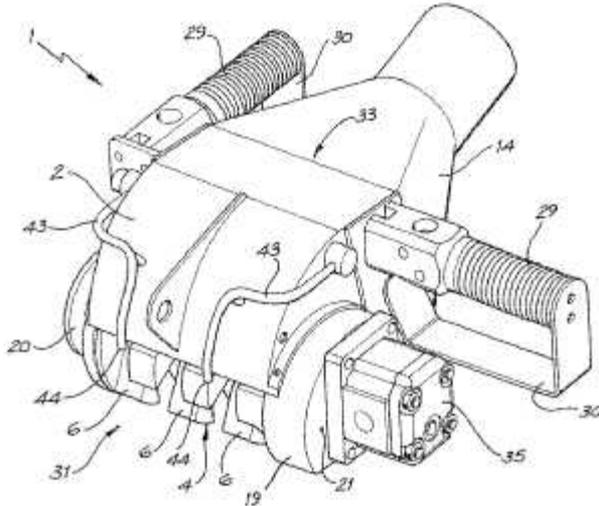
References relevant to classification in this group

This subclass/group does not cover:

Treatment of hides or skins	C14B
Plucking poultry	A22C 21/02
Scalding or singeing poultry	A22C 21/04

Special rules of classification within this group

Hand-operated instruments [A22B 5/10](#)



Scalding kettles [A22B 5/12](#)

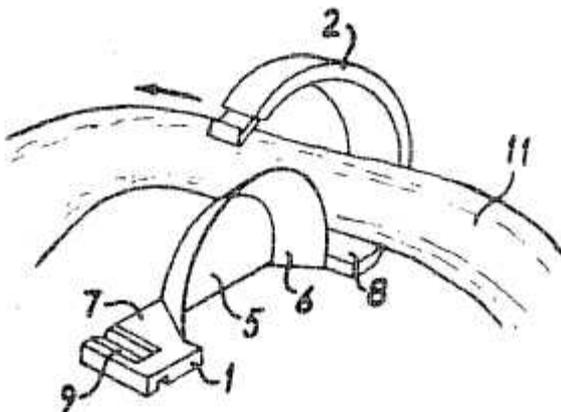
A22B 5/14

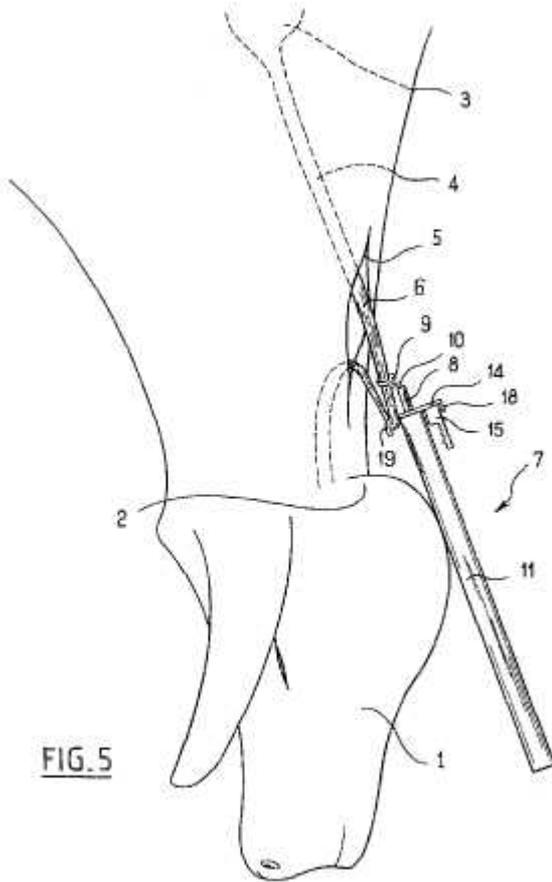
Clips for the tongue; Arrangements for closing the throat

Definition statement

This subclass/group covers:

Means for closing the throat, trachea or oesophagus of a carcass animal in order to so as to prevent the contents of the stomach spilling onto the carcass and/or ground when the animal carcass is suspended





A22B 5/16

Skinning instruments or knives

Definition statement

This subclass/group covers:

Devices and methods for removing the skin from slaughtered animals

References relevant to classification in this group

This subclass/group does not cover:

Skinner poultry	A22C 21/0092
Skinner fish	A22C 25/17

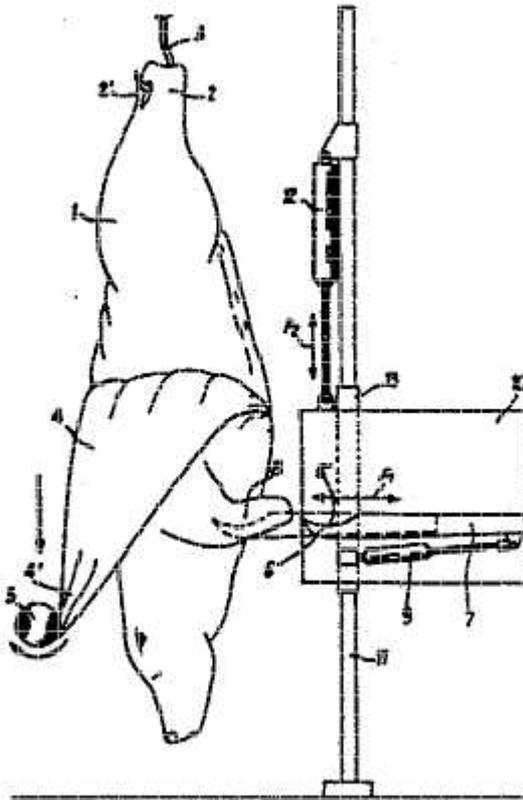
Informative references

Attention is drawn to the following places, which may be of interest for search:

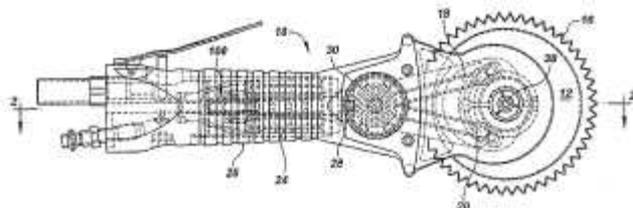
Disc cutters	B26D 1/14
Motor-driven hand tools with disc blades	B26B 25/00
Motor-driven tools with annular blades	B26B 25/002

Special rules of classification within this group

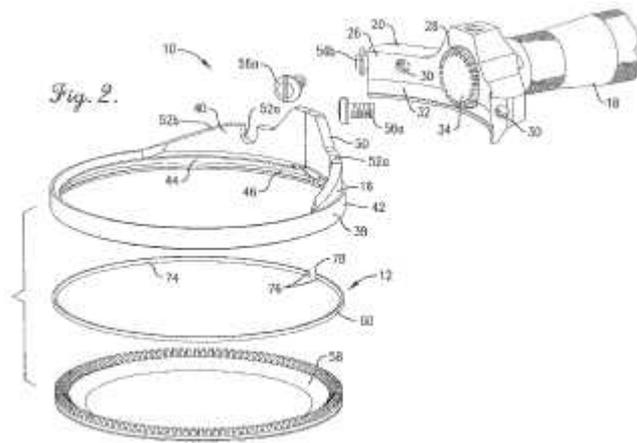
pulling the hide from carcasses [A22B 5/161](#)



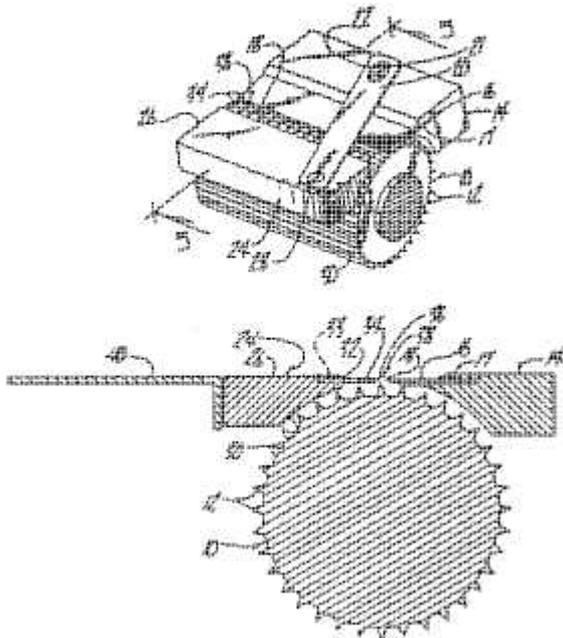
Skinning knives with disc-shaped blades [A22B 5/163](#)



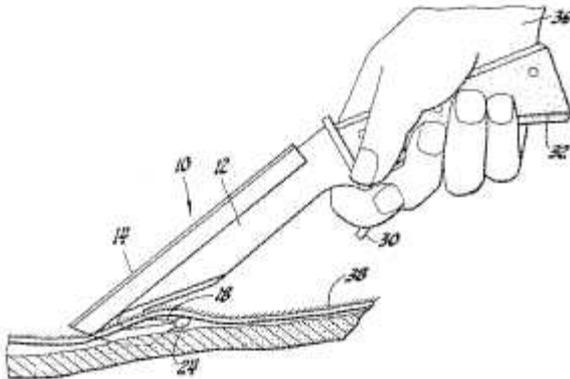
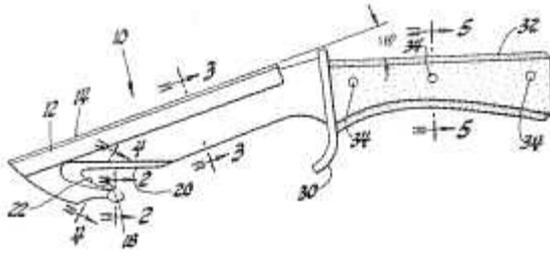
Ring knives for skinning [A22B 5/165](#)



Drum skiners [A22B 5/166](#)



Hand tools for skinning [A22B 5/168](#)



A22B 5/18

Cleaning the stomach of slaughtered animals

Definition statement

This subclass/group covers:

Treating in general and cleaning in particular the stomach and intestines of slaughtered animals. Recovering objects (e.g. capsules) thereof and extracting products therefrom. Separating the stomach from the rest of entrails (e.g. extracting poultry gizzards)

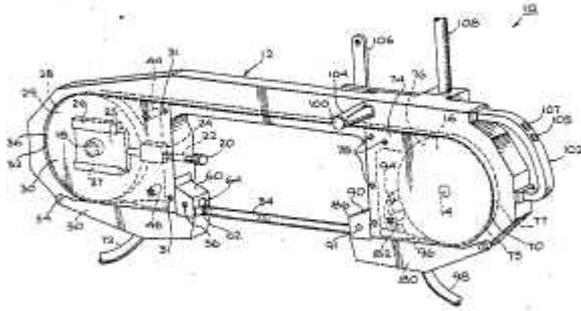
A22B 5/20

Splitting instruments; [N: Meat or bone saws]

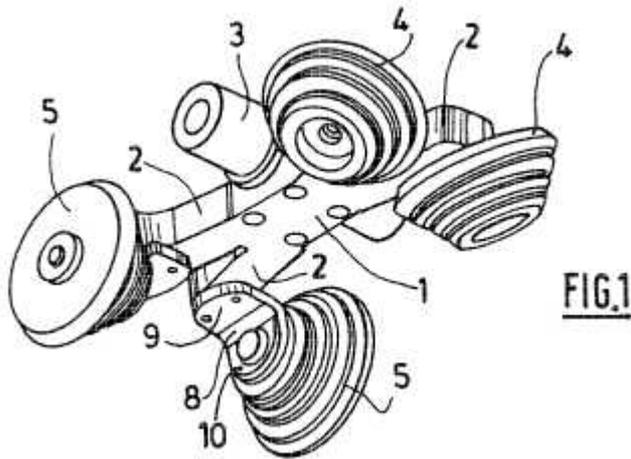
Definition statement

This subclass/group covers:

Cutting the backbone of a carcass in order to split it in two halves



Guides and holders for supporting the carcass during the splitting operation



References relevant to classification in this group

This subclass/group does not cover:

Splitting of hides	C14B 17/04
Cutting, dividing or deboning carcasses	A22B 5/0017

Informative references

Attention is drawn to the following places, which may be of interest for search:

Knives	B26B
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A22B 7/00

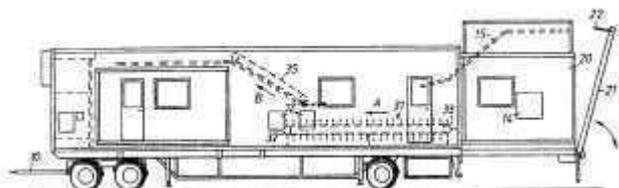
Slaughterhouse arrangements

Definition statement

This subclass/group covers:

Further slaughterhouse arrangements not directly related to the operations performed on the carcass

Also comprising mobile slaughtering units



US5538466

References relevant to classification in this group

This subclass/group does not cover:

Furnaces for the cremation of carcasses	F23G 1/00
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Informative references

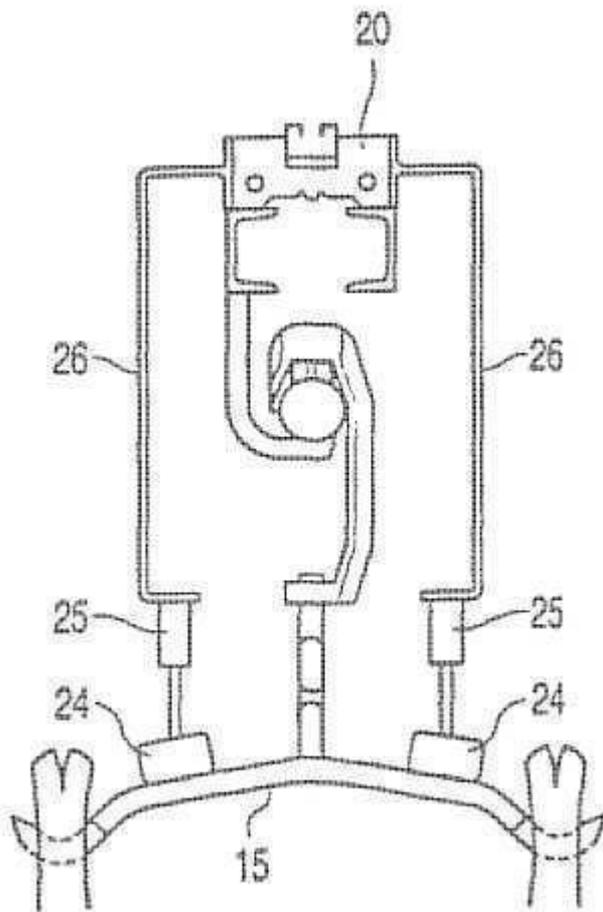
Attention is drawn to the following places, which may be of interest for search:

Overhead conveyors	B65G 17/20
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Special rules of classification within this group

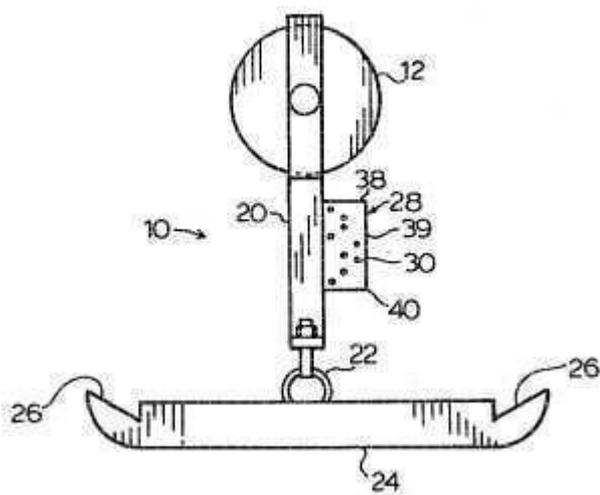
- Conveying arrangements [A22B 7/001](#), comprising also:

gambrels, hooks and other arrangements for suspending carcasses



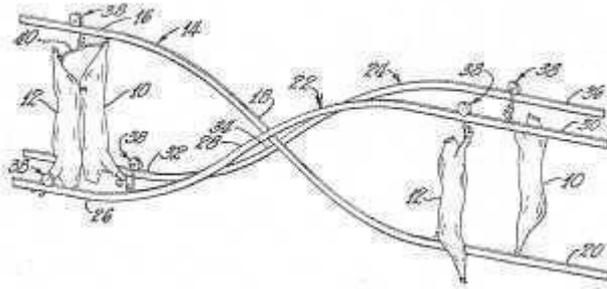
WO0074491

Means for identifying or containing information relative to the carcass or piece of meat that can be attached or are embedded in the conveying means



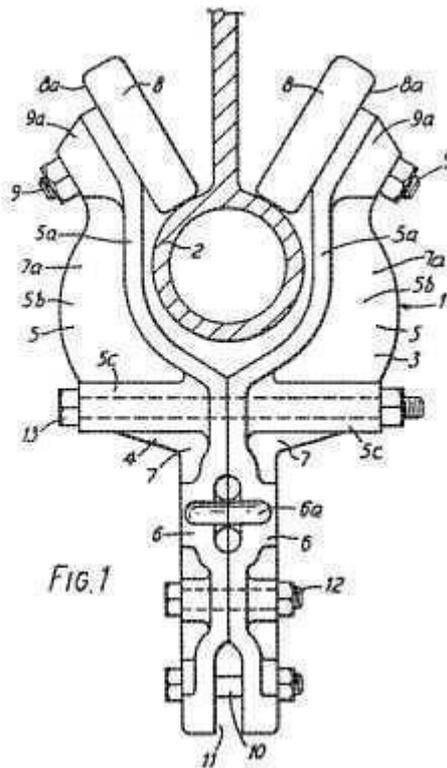
WO9836645

Means for positioning, orienting and supporting carcasses as they are being conveyed



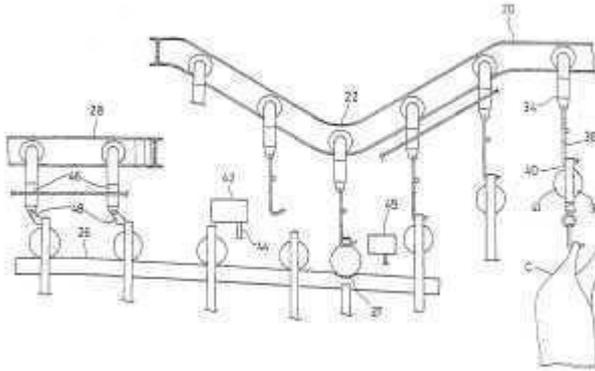
US3736622

rail configurations and connections for conveying suspended carcasses



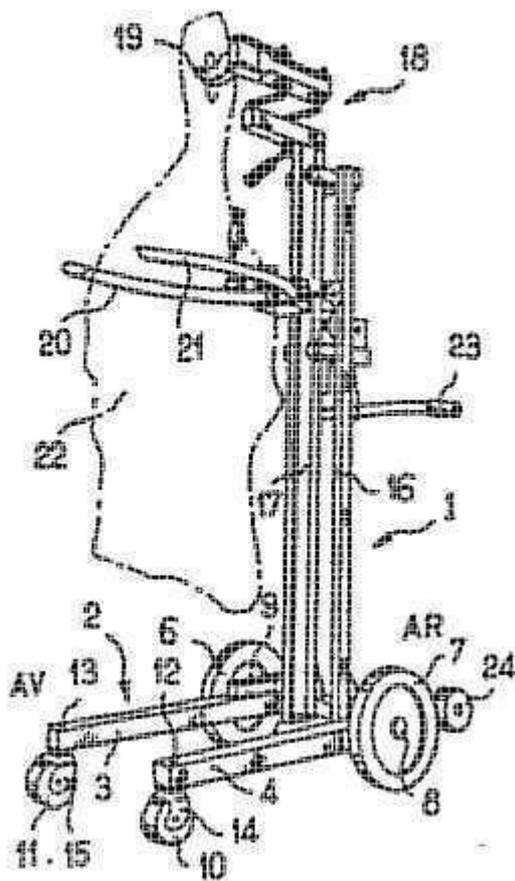
GB2111928

hooking, unhooking and transfer means to transfer carcasses from one conveying unit onto a different one



US4838036

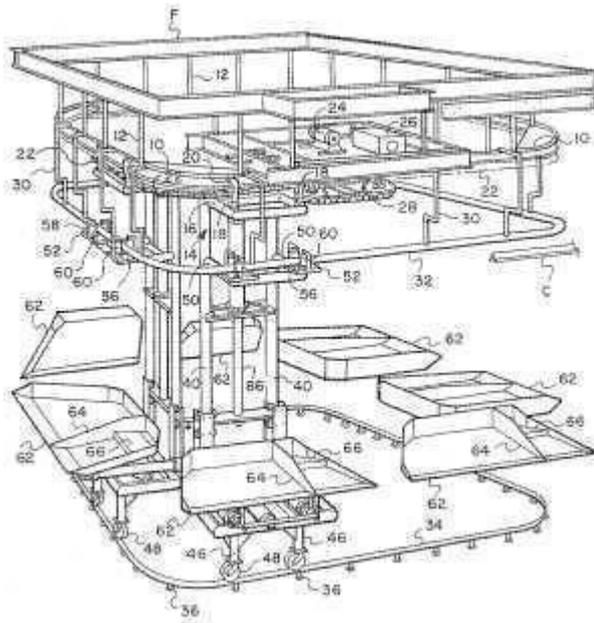
Transportation of carcasses by means of trolleys or special vehicles as well as by manual means



FR2648100

- Arrangements for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste [A22B 7/008](#), also including:

Methods and machinery for receiving the viscera and entrails of a carcass



US4090275

Methods and machinery for cleaning slaughterhouse installations and treating its residues and waste

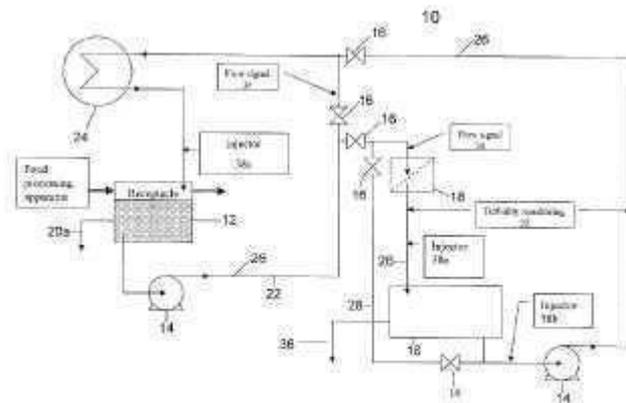


Figure 1

WO2009156972